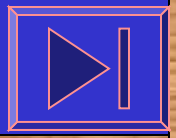
PERSONNEL HYGIENE	MICROBOLOGY	FOOD PREP.	HACCP	PEST CONTROL	CLEANING AND SANITIZING
$100	$100	$100	$100	$100	$100
$200	$200	$200	$200	$200	$200
$300	$300	$300	$300	$300	$300
$400	$400	$400	$400	$400	$400
$500	$500	$500	$500	$500	$500

Salmonella typhi, Shigella, E. Coli, and Hepatitis A



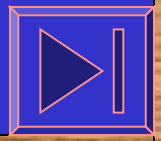
This is to be done only in designated areas, on breaks, or at lunch

These facilities must be inspected at least once a quarter

The most important measure in preventing a FBI

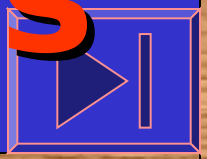
Diseases that are carried or transmitted to people by food

Sulfating agents, Lubricants, Pesticides, cleaning and sanitizing supplies



This disease involves poultry and poultry products

This disease involves ham and other meats, dairy products, custards, skin and open wounds



Virus that involves raw shellfish, veggies, salads, and contaminated water

Poultry, stuffed meats, fish or stuffing containing fish/poultry must reach an internal temperature of this for this amount of time

Ground beef must internal temperature of this for this amount of time

Scrambled eggs must reach this internal temperature to prevent illness

This type of prepared product must be discarded after 72 hours.

Leftovers must be discarded after they've reached this hour

An examination of food as a continuous process from the farm to the table

From the point of receiving, to storing, to preparing, to cooking, to serving, to holding, to cooling and reheating

A point, step, or procedure which can be controlled to prevent, eliminate or reduce a risk

An estimate of the likely occurrence of a hazard or danger

One or more prescribed standards that must be met to insure that a CCP effectively eliminates or controls a microbiological hazard

Most common cockroach found in the food service facility

The MDR conducts a pest survey every _____

After this you must stay out of the galley for 30 min. , do not field day for 24 hrs., and sweep up dead/dieing cockroaches

This is the most common stored product pest

A ship must get this certification every 6 months

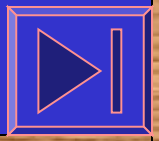
The wash temperature for the single-tank conveyor

Sorting, scrape/preflush, wash, rinse, sanitize, air dry/storage is this proper procedure

The correct temperature for the manual sanitizing water

These must be washed and sanitized after each meal period

This is required to be done initially and after any illness



What are prohibited diseases in food service ?

What is Medical Screening ?

What is eating, drinking, and smoking ?

What is Navy/Marine Corps ?

What is washing your hands ?

What is a FBI ?

What is a chemical hazard ?

What is Salmonellosis ?

What is Staph ?

What is the Norwalk Virus ?

What is advanced Preparation ?

What is 165 for 15 sec. ?

What is 24 hours ?

What is 155 for 15 sec. ?

What is 145 for 15 secs. ?

What is HACCP ?

What is the flow Of food ?

What is a CCP ?

What is a "Risk" ?

What is a Critical Limit ?

What is the German Cockroach?

What is every 2 weeks ?

What is after a pesticide treatment ?

What is the Saw-tooth Grain Beatle ?

What is a DERAT certification ?

What is the Warewashing Process ?

What is 171 for 30 sec. ?

What is 160 ?

What is sponges and cleaning cloths ?

This galley equipment gets cleaned once a week ?

What is grease hoods and filters ?